
Deep-fat Frying of Plantain Chips Optimal Operating Process

According to the experimental design validation results, an initial oil temperature batch plantain chips fryer of 165 °C should be used to obtain crispy plantain chips with a final water content of less than 5% and a fat gain of less than 16 %, with a frying time of 200 s, thus allowing minimal energy consumption.

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Product link : <https://www.french-fries-machine.com/product/deep-fat-frying-plantain>